

*BX 51.1 | PH 2.18 | NaCl 75 MMOL·L⁻¹



THE ORIGINAL COCKTAIL CORDIAL®

C O D A TM

COMPOSED
FOR FLAVOUR
AMPLIFICATION

AMPLIFIES FLAVOUR FOR HIGH DEFINITION DRINKING

Coda is The Original Cocktail Cordial. Composed to amplify flavour in any mixed drink. Made from a harmonious blend of sugars, acids and salts, it adds balance, body, and brightness to cocktails by elevating the flavour notes of all other ingredients it touches.

MAKING WORLD-CLASS COCKTAILS AVAILABLE TO EVERYONE

We created Coda Cocktail Cordial with one simple mission: making world-class cocktails available to everyone.

We've spent the past two decades at the sharp end of global cocktail culture, working with some of the best bars and bartenders in the world. Along the way we've had our fair share of extraordinary drinks, and some truly terrible ones.

What we've learned is this: the best cocktails aren't the most expensive, or served in the fanciest glass, or buried under elaborate garnishes. They're the best balanced. When the balance is right, the flavour does the talking.

Mastering that balance takes years. Coda makes it available from day one. Whether you're making Spritzes or Sours, Palomas or Pornstars, or anything in between, Coda is your cheat code for a perfectly balanced drink, every single time.

Welcome to the democratisation of good drinks.

JOEY & BARRIE

CODA FOUNDERS



COMPOSED FOR FLAVOUR AMPLIFICATION

Citrus juice and acid blends just deliver acidity. Coda Cocktail Cordial does more. A calibrated blend of sugars, acids, and salts, it sharpens flavour definition, lifts aromatics, and enhances every ingredient in the glass. The balance is already built in. Your team doesn't need years of experience to produce something exceptional. They just need Coda.

THE FINISHING TOUCH TO ALMOST ANY COCKTAIL

1

Highballs & Spritzes

This is Coda's spiritual home. Its bright, sweet-sour structure adds depth, body, and balance to any highball or spritz, lifting the core ingredient and creating a more vivid, complete drinking experience. Fresher. More expressive. Consistent every time.

2

Crystal Classics

Crystal clear cocktails are one of the most exciting trends in contemporary drinks. Coda amplifies aromatics and sharpens every ingredient while maintaining complete clarity in the glass. The result is a cocktail that stops people in their tracks, beautiful to look at and precise in every sip.

3

Unique Creations

Coda gives your team a reliable platform to build something that feels genuinely theirs. House cocktails, seasonal specials, draft programmes at volume. Coda handles the technical foundation so your team can focus on the creative decisions.

4

Infusions & Flavoured Cordials

Steep any fruit, spice, or botanical into Coda and it draws out and amplifies what you add, with a perfectly balanced sweet-sour structure already in place. No acid correction, no sugar adjustment, no guesswork. The flavour is yours, the balance is already sorted.

FRESH CITRUS IS EXPENSIVE, INCONSISTENT, AND WASTEFUL.

Cocktail quality shouldn't depend on who's behind the bar that night, or what lemons cost this week.

Coda is a precision-formulated cordial — built for the way serious bars actually operate. A harmonious blend of sugars, acids, and salts that eliminates citrus waste, locks in consistency, and gives every member of your team the foundation they need to pour with confidence.

ZERO WASTE

No oxidation, no spoilage, no daily prep. Shelf-stable and ready to pour.

GUARANTEED CONSISTENCY

Same result at 6pm Monday and midnight Friday. A quality promise customers feel.

FREES UP YOUR TALENT

Technical groundwork handled — experienced bartenders focus on creativity.

PREDICTABLE MARGINS

Fresh citrus fluctuates. Coda doesn't. Cost per serve is fixed and forecastable.

SPEED AT VOLUME

Zero prep means faster peak service. More cocktails, same quality, no compromise.

TRAINING INCLUDED

Complimentary team training for every stockist. We handle the education.

ONE BOTTLE, INFINITE USES

Coda is the ultimate platform for creativity, allowing your team to focus on the flavours, not the balance.

THE WORK IS ALREADY DONE

CRITERIA	FRESH PRESSED	BOUGHT-IN JUICE	ACID BLENDS	CODA
No prep	×	✓	✓	✓
Consistent price	×	×	✓	✓
Consistent taste	×	×	✓	✓
Balanced	×	×	×	✓
Easy to use	×	×	×	✓
Zero waste	×	×	✓	✓
Speed of service	×	×	×	✓
Endless applications	×	×	×	✓

Fresh pressed citrus: expensive, labour-intensive, inconsistent. Bought-in juice: convenient, but pasteurisation kills the flavour. Acid substitutes: consistent, but still need expertise to balance. Coda: pre-balanced across acids, sugars, and salts. The work is already done.



COMPOSED FOR
FLAVOUR
AMPLIFICATION

*BX 51.1 | PH 2.18 | NA_{CL} 75 MMOL·L⁻¹ | 0.0% ALC/VOL | 750ML e

MIXCODA.COM